JUN 28 2005

Dr. William Anderson, Director Food of Animal Original Division Canadian Food Inspection Agency 59 Camelot Drive Ottawa, Ontario K1A 0Y9

Dear Dr. Anderson:

The Food Safety and Inspection Service has completed Phase II of an enforcement audit of Canada's meat inspection system. The audit was conducted from February 8 through February 17, 2005. Comments from Canada have been included as an attachment to the final report. Enclosed is a copy of the final audit report.

If you have any questions regarding the audit or need additional information, please contact me by telephone at 202-720-3781, by fax at 202-690-4040, or by email at sally.white@fsis.usda.gov.

Sincerely,

Sally White Director

International Equivalence Staff

seey White JD

Office of International Affairs

Enclosure

FINAL

JUN 2 3 2005

FINAL REPORT OF AN ENFORCEMENT AUDIT CARRIED OUT IN CANADA COVERING CANADA 'S MEAT INSPECTION SYSTEM

February 8 – February 17, 2005

Food Safety and Inspection Service United States Department of Agriculture

TABLE OF CONTENTS

- 1. INTRODUCTION
- 2. OBJECTIVES OF THE AUDIT
- 3. PROTOCOL
- 4. LEGAL BASIS FOR THE AUDIT
- 5. SUMMARY OF PREVIOUS AUDITS
- 6. MAIN FINDINGS
 - 6.1 Government Oversight
 - 6.2 Headquarters Audit
- 7. ESTABLISHMENT AUDITS
- 8. LABORATORY AUDITS
- 9. SANITATION CONTROLS
- 10. ANIMAL DISEASE CONTROLS
- 11. SLAUGHTER/PROCESSING CONTROLS
 - 8.1 Humane Handling and Slaughter
 - 8.2 Implementation of Requirements for Bovine Spongiform Encephalopathy
- 12. RESIDUE CONTROLS
- 13. ENFORCEMENT CONTROLS
 - 13.1 Inspection System Controls
- 14. CLOSING MEETING
- 15. ATTACHMENTS TO THE AUDIT REPORT

ABBREVIATIONS AND SPECIAL TERMS USED IN THE REPORT

BSE Bovine Spongiform Encephalopathy

CCA Central Competent Authority [Canadian Food Inspection Agency]

CFIA Canadian Food Inspection Agency

FSIS Food Safety and Inspection Service

HACCP Hazard Analysis and Critical Control Point Systems

SRM Specified Risk Material

1. INTRODUCTION

The audit took place in Canada from February 8 through February 17, 2005.

An opening meeting was held on February 8, 2005, in Ottawa, Canada, with the Central Competent Authority (CCA). At this meeting, the lead auditor confirmed the objectives and scope of the audit and confirmed the itineraries of the auditors.

Each auditor was accompanied during the entire audit by representatives from the CCA, the Canadian Food Inspection Agency.

2. OBJECTIVES OF THE AUDIT

This audit was an enforcement audit. The objective of the audit was to evaluate CFIA implementation of FSIS interim rules for Bovine Spongiform Encephalopathy (BSE) in establishments slaughtering cattle over 30 months of age.

In pursuit of the objective, the following sites were visited: the headquarters offices of the CCA, two beef slaughter establishments, and three beef processing establishments.

Competent Authority Visits			Comments
Competent Authority	Central	1 1	
Beef Slaughter Establishm	ents	2	
Beef Processing Establish carcasses from the two slav		3	

3. PROTOCOL

This on-site audit was conducted in two parts. One part involved visits with headquarters officials to evaluate Canada's implementation of FSIS' interim rules for Bovine Spongiform Encephalopathy (BSE) in cattle over thirty months of age. The second part involved on-site visits to two beef slaughter establishments and three beef processing establishments.

At the opening meeting, the lead auditor explained that the headquarters of the CCA and the establishments would be audited against one standard.

1. Instructions issued by CFIA on January 12, 2004 titled Interim BSE Measures—Export to the USA..

Each establishment was evaluated using a checklist titled BSE Controls and the Handling of SRMs in the beef slaughter and processing establishments.

4. LEGAL BASIS FOR THE AUDIT

The audit was undertaken under the specific provisions of United States laws and regulations, in particular:

- The Federal Meat Inspection Act (21 U.S.C. 601 et seq.).
- The Federal Meat Inspection Regulations (9 CFR Parts 301 to end).

5. SUMMARY OF PREVIOUS AUDITS

This was an enforcement audit. However, the scope of the audit was limited to a review of BSE measures in place in establishments slaughtering cattle that were over thirty months of age. There is no audit history for Canada regarding the implementation of BSE measures for cattle over thirty months.

6. MAIN FINDINGS

6.1 Government Oversight

The Canadian Food Inspection Agency is the CCA for Canada's meat inspection system and the CFIA has the ultimate control over the production of food products derived from animals. Canada is divided into four areas of administration and field operations. The Atlantic, Ontario, and Quebec Areas each have four Regional Offices. The Western Area has six Regional Offices.

New or revised official instructions and guidelines are issued by CFIA headquarters in Ottawa, Ontario. These instructions and guidelines are provided by electronic mail, facsimile, and hard copy to the Directors of each of the Area Offices. The Directors of the Area Offices then forward the instructions to the Regional Offices within their jurisdiction. Regional Veterinary Officers and Inspection Program Managers are then responsible for providing the new or revised information to the Inspector-in-Charge at each establishment.

The auditors found that instructions regarding the BSE interim rules had been immediately and effectively disseminated to Area Offices, Regional Offices, and the Inspector-in-Charge at each establishment.

6.1.1 Ultimate Control and Supervision

CFIA has ultimate control and supervision of all establishments certified for export to the United States.

6.1.2 Assignment of Competent, Qualified Inspectors

CFIA has assigned competent, qualified inspectors in establishments certified for export to the United States.

6.1.3 Authority and Responsibility to Enforce the Laws

CFIA has the authority and responsibility of enforcing applicable laws and regulations.

6.1.4 Adequate Administrative and Technical Support

CFIA has adequate administrative and technical support to carry out its responsibilities.

6.2 Headquarters Audit

The auditors conducted a review of inspection system documents at the headquarters of the CCA. The records review focused primarily on the following documents:

- Laws and implementation documents such as regulations, notices, directives and guidelines regarding BSE.
 - Instructions issued by CFIA on January 12, 2004, titled Interim BSE Measures—Export to the USA
- Supervisory visits to establishments that were certified to export to the United States.

No concerns arose as a result the examination of these documents at headquarters and at the other locations.

7. ESTABLISHMENT AUDITS

The FSIS auditors visited a total of five establishments. Two were beef slaughter establishments and three were beef processing establishments that received carcasses with spinal columns intact from the two slaughter establishments for further processing. No establishment was delisted by CFIA and no establishment received a Notice of Intent to Delist from CFIA.

8. SLAUGHTER/PROCESSING CONTROLS

The first risk area that the FSIS auditors reviewed for the enforcement audit was Slaughter/Processing Controls. The controls included the implementation of FSIS' interim rules for BSE. Controls on ante-mortem inspection procedures, ante-mortem disposition, humane handling and humane slaughter, post-mortem inspection procedures, and post-mortem disposition were also reviewed.

8.1 Humane Handling and Slaughter

No deficiencies were noted.

8.2 Implementation of BSE Requirements

Except as noted below, it was found that CFIA has effectively and correctly implemented FSIS' BSE requirements.

- In one slaughter establishment, there was no written correlation between the number of animals euthanized and sent for BSE testing and the number of animals received at Animal Health for testing.
- In one processing establishment, there was no written procedure for the knife trimming operation for removal of the spinal column including dorsal root ganglia.

The deficiency in the processing establishment had not been documented as a non-compliance by the Inspector-in-Charge.

9. SANITATION CONTROLS

These controls were not reviewed during this audit.

10. ANIMAL DISEASE CONTROLS

The second area that the FSIS auditors reviewed for the enforcement audit was Animal Disease Controls. The controls included the measures taken by CFIA to determine the age of cattle that are presented for slaughter. The age of each animal presented for slaughter is determined by CFIA inspection officials using dentition and/or documentation. No deficiencies were noted.

11. RESIDUE CONTROLS

These controls were not reviewed during this audit.

12. ENFORCEMENT CONTROLS

The third risk area that the FSIS auditors reviewed for the enforcement audit was Enforcement Controls. These controls included the enforcement of inspection requirements for BSE.

The following deficiencies were noted regarding BSE controls.

- In one slaughter establishment, there was no written correlation between the number of animals euthanized and sent for BSE testing and the number of animals received at Animal Health for testing.
- In one processing establishment, there was no written procedure for the knife trimming operation for removal of the spinal column including dorsal root ganglia.

13. CLOSING MEETING

A closing meeting was held on February 17, 2005 in Ottawa, Canada, with the CCA. At this meeting, the preliminary audit findings were presented to inspection officials.

The CCA understood and accepted the findings.

Nancy Goodwin Lead Auditor

14. ATTACHMENTS

Individual Foreign Establishment Audit Forms Foreign Country Response to Draft Final Audit Report



Canadian Food Agence canadienne Inspection Agency - d'inspection des aliments

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 Ottawa, Ontario

HN 2 2 2005

Mrs. Sally White Director International Equivalence Staff Office of International Affairs United States Department of Agriculture Food Safety and Inspection Service Washington, D.C. 20250

Dear Mrs White:

This is in response to the draft final audit report for the audit of the Canadian's meat inspection system conducted in February 2005.

I would like to confirm that a copy of establishments reports have been forwarded to each individual establishments for follow-up and that appropriate action was taken, where applicable.

I want to thank you for the opportunity to comment on the draft report.

Yours sincerely,

Dr. William R. Anderson

Director

Food of Animal Origin Division

c.c.: Catherine Airth, Director, Operations Coordination Kathy Scott

	ESTABLISHMENT NUMBER597	Yes (Y) or No (N) or Not Applicable (NA)
	BACKGROUND INFORMATION	
1	Ask to see written inspection procedures and instructions from Area and Regional offices describing requirements for BSE controls and SRM handling (instructions since December 2003). Ask to see HACCP plans, SSOP, or other pre-requisite programs regarding BSE and SRMs. OBSERVE, OBSERVE, OBSERVE all steps, if at all possible.	Present in HACCP. pre-requisite programs, SOPs & SSOPs.
2	Does the Veterinarian-In-Charge (VIC) know which tissues are SRMs? [SRMs are: in all cattle, the tonsils and distal ileum and, in cattle 30 months of age and older, also the brain skull, eyes, trigeminal ganglia, spinal cord, vertebral column (excluding the vertebrae of the tail, transverse processes of thoracic & lumbar vertebrae and the wings of the sacrum), and dorsal root ganglia.]	Y
3	Ask the VIC what SRMs are. Are traditional T-bone or porterhouse steaks or bone- in rib roasts exported to the U.S.? If YES: are controls implemented to ensure that only cattle younger than 30 months of age are used for these products? Ask to see control procedures and documentation. Do written procedures/documentation demonstrate only cattle < 30 months are used for these products?	N/A
	PROGRAM DESIGN	
4	Has the VIC verified that the establishment has re- assessed its hazard analysis to determine what steps, if any, are necessary to ensure that its products are free of SRMs?	Υ
	If YES, ask how the VIC verified the reassessment. If NO: has the VIC determined the deficiency and issued a NOID? Ask if this has happened and ask to see the NOID that was issued and the CAs that were taken.	Y- written format for verification of assessment.



5	If reasonably likely to occur (RLTO), has the VIC	Y
	verified that the establishment has designed controls	'
	& incorporated them into the HACCP plan?	Verified by HACCP plan &
	a incorporated them into the HACCF plant	CFIA verification.
	Ask the VIC how this was verified.	CFIA Venilication.
6	If not RLTO because of procedures in a pre-requisite	N/A
0	program, has the VIC verified that the procedures &	19/75
	supporting documentation are available for review?	
	, and an	
	Ask to see written procedures.	
7	Has the establishment adopted procedures designed	Υ
	to ensure the complete & proper removal of SRMs?	
	Has the establishment incorporated these	In all 3 types of programs.
	procedures into its HACCP plan, SSOP, or	
	other prerequisite program? Ask to see the	
İ	procedures.	
8	Does the VIC take appropriate action when	Υ
	noncompliance is found regarding SRM controls (i.e.	
	what action is taken when the VIC finds a	
	noncompliance)? [Issues an NR and verifies that the	
ĺ	est. takes CA. If the procedures are under a	
	prerequisite program, officials are to verify that the	
	est. re-assesses its HACCP plan to determine	
	whether the decisions made in the HA continue to	}
	support the use of the prerequisite program.]	
	appoint the dee of the projection program,	
	Has a noncompliance been found? If so, what	Y, for incomplete spinal
	actions were taken by the establishment and	cord removal. CFIA issued
	what actions were taken by CFIA.	card, est. invest. Vacuum
	If a noncompliance has not yet occurred, ask	system, inc. monitoring, all
	what actions would be taken if it did.	in written documentation
9	Does the est. routinely evaluate the effectiveness of	Υ
	their procedures for the removal, segregation, and	}
	disposition of SRMs?	Yearly for plans, weekly for
	·	records generated, on-site
 	How often does an evaluation take place? What	visit every 3 mos.
·	criteria are used to evaluate effectiveness?	
10	Does the est. maintain daily records sufficient to	Y
	document the implementation and monitoring of the	
	procedures for the removal, segregation, and	
	disposition of SRMs?	
	Ask to see daily records for past two weeks.	

	ANTE-MORTEM / STUNNING	
11	 Are all animals with CNS symptoms condemned? Ask the VIC what CNS symptoms he is looking for. [CNS symptoms include changes in temperament, such as nervousness or aggression, abnormal posture, lack of coordination and difficulty rising.] How does the VIC ensure condemnation of such animals? 	Y Tagged & recorded, euthanized, shipped to Depot, AH picks up @ depot – no correl. Of #s
	 Does the plant have documentation to show that animals with CNS symptoms are condemned? Ask to see such documentation. 	No CNS condemn since doing OTM, issue CFIA antemortem condemn card
12	Does the VIC ensure that non-ambulatory cattle are excluded from any possibility of being used for U.Seligible product?	No downers allowed into slaughter, follow US/CFIA protocol chart
	Ask to see instructions with regard to non- ambulatory cattle.	
13	Has the VIC verified that captive bolt stunners which deliberately inject compressed air (air injection stunning) into the cranium at the end of the penetration cycle are not used to stun cattle? Observe stunning to ensure air injection stunning is not used in cattle.	Y Pneumatic gun, not air- injection
14	Has the establishment implemented procedures designed to identify the cattle to be slaughtered that are 30 months of age and older? Ask to see the procedures. [If the est. has determined, in its hazard analysis, that all cattle will be considered 30 months or older, it is not necessary for the est. to have evidence about the	All animals are 30 months of age or older.
15	Is appropriate documentation accepted by the VIC for cattle to be considered less than 30 months of age? [Acceptable: birth certificate, cattle passport, or other positive ID presented with the animal when it arrives for slaughter.] Ask to view sample of accepted documentation.	N/A



16	Does the VIC take appropriate action if he/she questions the validity of the age documentation	All animals are 30 months of age or older.
	presented with an animal?	
	Ask the VIC what action is taken if there is a question as to age. [Verify the animal's age through dental examination: If there is a 3 rd erupting incisor, the top edge may not be above the gum line.]	
17	If the establishment cannot ensure that the stunning does not result in brain leakage onto the head, are the heads from cattle 30 months of age or older being condemned?	All animals are 30 months of age or older.
	Ask how this situation is handled.	S Pro-
	SLAUGHTER OPERATIONS	
18	If cattle younger than 30 months are not segregated from cattle that are 30 months or older, are all cattle treated as if they are 30 months or older?	N/A
	If relevant, ask to view documentation that all cattle are treated as if they are 30 months or older.	
19	Observe post-mortem inspection for presence of SRMs on edible product. Do post-mortem inspectors take appropriate actions during carcass or head inspection when they observe SRMs on edible portions of the product? [What actions are taken? The est. may recondition the head or carcass by	Y
	knife trimming; if there is repeated noncompliance, the PM insp. is to notify the VIC.] Ask to see procedures that inspectors follow	Written procedures for inspection.
20	when this found. Has the establishment adopted procedures designed to ensure that all SRMs are segregated from edible product?	Y
	Ask to see written procedures.	· · · · · · · · · · · · · · · · · · ·
21	Does the est. clean and sanitize the splitting saw after slaughtering cattle 30 months or older before using it on younger cattle?	N/A
22	If vertebral columns from cattle that are 30 months or older are not removed before the product leaves the slaughter est., are they adequately identified as such, and does the identification transfer with them until they are disposed of as inedible?	Y Written procedures, dye marking of vertebral column. Shipped by est. sealed van to boning est., opened by
	Ask how they are identified. Ask how disposal of inedible product ensured.	receiving est., CFIA verifies #s



23	Has the est. adopted procedures designed to ensure that all SRMs are properly disposed of in a manner that will prevent cross-contamination with edible product? Ask to see written procedures.	Y, all inedible goes as one to rendering operation. Pick up multiple times per day. Est. tracks trucks and weights.
	FURTHER PROCESSING	
24	either: 1. to NOT allow bone-in beef from cattle 30 months or older into the est., or 2. to ensure that such product (e.g., vertebral columns for AMR) is handled in an appropriate manner (ensuring that SRMS are removed and discarded)? Has the est. implemented verification procedures to ensure that the control procedures are followed? Ask to see written procedures.	N/A
25	In a processing est., has management adequately addressed how it will segregate the skulls and prohibited sections of vertebral columns from cattle 30 months or older? Ask to see written procedures.	N/A
26	If product containing SRMs is shipped to other ests., does the shipping est. have documented procedures to ensure that the SRMs are removed in the receiving est.? If applicable, ask to see written procedures for shipping/receiving product containing SRMs.	NO Letter of guarantee from receiving est. that they are following SRM regs.

	ESTABLISHMENT NUMBER53	Yes (Y) or No (N)
	LOTABLIOTIMENT HOMBER	or Not Applicable (NA)
	BACKGROUND INFORMATION	
1	Ask to see written inspection procedures and instructions from Area and Regional offices describing requirements for BSE controls and SRM handling (instructions since December 2003). Ask to see HACCP plans, SSOP, or other pre-requisite programs regarding BSE and SRMs.	Y Most is in HACCP. Training is in a pre-requisite program. SSOP for dedicated knives.
	OBSERVE, OBSERVE, OBSERVE all steps, if at all possible.	
2	Does the Veterinarian-In-Charge (VIC) know which tissues are SRMs? [SRMs are: in all cattle, the tonsils and distal ileum and, in cattle 30 months of age and older, also the brain skull, eyes, trigeminal ganglia, spinal cord, vertebral column (excluding the vertebrae of the tail, transverse processes of thoracic & lumbar vertebrae and the wings of the sacrum), and dorsal root ganglia.]	Y
	Ask the VIC what SRMs are.	
3	 Are traditional T-bone or porterhouse steaks or bone-in rib roasts exported to the U.S.? If YES: are controls implemented to ensure that only cattle younger than 30 months of age are used for these products? Ask to see 	N/A
	control procedures and documentation. o Do written procedures/documentation demonstrate only cattle < 30 months are used for these products?	
	PROGRAM DESIGN	
4	Has the VIC verified that the establishment has reassessed its hazard analysis to determine what steps, if any, are necessary to ensure that its products are free of SRMs?	Υ
	If YES, ask how the VIC verified the reassessment. • If NO: has the VIC determined the deficiency and issued a NOID? Ask if this has happened and ask to see the NOID that was issued and the CAs that were taken.	Y- written format for verification of assessment.

5	If reasonably likely to occur (RLTO), has the VIC verified that the establishment has designed controls	Υ
	& incorporated them into the HACCP plan?	
	·	
	Ask the VIC how this was verified.	21/0
6	If not RLTO because of procedures in a pre-requisite program, has the VIC verified that the procedures &	N/A
	supporting documentation are available for review?	
	Ask to see written procedures.	
7	Has the establishment adopted procedures designed	Y
,	to ensure the complete & proper removal of SRMs?	
	Has the establishment incorporated these	
	procedures into its HACCP plan, SSOP, or	
	other prerequisite program? Ask to see the	
	procedures.	
8	Does the VIC take appropriate action when	Y
•	noncompliance is found regarding SRM controls (i.e.	
	what action is taken when the VIC finds a	
	noncompliance)? [Issues an NR and verifies that the	
	est, takes CA. If the procedures are under a	
	prerequisite program, officials are to verify that the	
1	est. re-assesses its HACCP plan to determine whether the decisions made in the HA continue to	
	support the use of the prerequisite program.]	
]	support the use of the prefequisite program.	
	Has a noncompliance been found? If so, what	Y, trim, train, verify
	actions were taken by the establishment and	After verification step, do 1
] 	what actions were taken by CFIA.	hour worth of cattle in
	If a noncompliance has not yet occurred, ask	cooler followed by CFIA
	what actions would be taken if it did.	random verification
9	Does the est. routinely evaluate the effectiveness of	Y
	their procedures for the removal, segregation, and	
	disposition of SRMs?	2x/week, check limits in
		procedures and verify
	How often does an evaluation take place? What	recurrence, using records &
40	Criteria are used to evaluate effectiveness?	QC observations
10	Does the est, maintain daily records sufficient to	1
	document the implementation and monitoring of the procedures for the removal, segregation, and	
	disposition of SRMs?	
	disposition of Status:	
	Ask to see daily records for past two weeks.	

	ANTE-MORTEM / STUNNING	
11	 Are all animals with CNS symptoms condemned? Ask the VIC what CNS symptoms he is looking for. [CNS symptoms include changes in temperament, such as nervousness or aggression, abnormal posture, lack of coordination and difficulty rising.] How does the VIC ensure condemnation of such animals? 	Call to Animal Health, euthanize animals at est., AH hauls away for BSE
	Does the plant have documentation to show that animals with CNS symptoms are condemned? Ask to see such documentation.	testing CFIA records, not est. records, AH receipt records, both must agree
12	Does the VIC ensure that non-ambulatory cattle are excluded from any possibility of being used for U.Seligible product?	All are euthanized before transport by AH, AH has own vehicles
!	Ask to see instructions with regard to non- ambulatory cattle.	
13	Has the VIC verified that captive bolt stunners which deliberately inject compressed air (air injection stunning) into the cranium at the end of the penetration cycle are not used to stun cattle? Observe stunning to ensure air injection stunning	Y
14	is not used in cattle. Has the establishment implemented procedures designed to identify the cattle to be slaughtered that are 30 months of age and older?	All animals are 30 months of age or older.
	Ask to see the procedures. [If the est. has determined, in its hazard analysis, that all cattle will be considered 30 months or older, it is not necessary for the est. to have evidence about the proof of the age of the cattle.]	
15	Is appropriate documentation accepted by the VIC for cattle to be considered less than 30 months of age? [Acceptable: birth certificate, cattle passport, or other positive ID presented with the animal when it arrives for slaughter.]	N/A
	Ask to view sample of accepted documentation.	



16	Does the VIC take appropriate action if he/she	All animals are 30 months
'	questions the validity of the age documentation	of age or older.
	presented with an animal?	
	A 1. (L. 1/10 what action is taken if there is a	
	Ask the VIC what action is taken if there is a question as to age. [Verify the animal's age through	
	dental examination: If there is a 3 rd erupting incisor,	
	the top edge may not be above the gum line.]	
17	If the establishment cannot ensure that the stunning	All animals are 30 months
	does not result in brain leakage onto the head, are	of age or older.
	the heads from cattle 30 months of age or older	·
	being condemned?	
	Ask how this situation is handled.	
	SLAUGHTER OPERATIONS	
	SEASSITER OF ERATIONS	
18	If cattle younger than 30 months are not segregated	N/A
-	from cattle that are 30 months or older, are all cattle	
	treated as if they are 30 months or older?	
	Wasternah ask to view documentation that all	
	If relevant, ask to view documentation that all cattle are treated as if they are 30 months or	
	older.	
19	Observe post-mortem inspection for presence of	Y
	SRMs on edible product. Do post-mortem inspectors	
	take appropriate actions during carcass or head	
	inspection when they observe SRMs on edible	1
	portions of the product? [What actions are taken? The est. may recondition the head or carcass by	
	knife trimming; if there is repeated noncompliance,	last till a same advance for
	the PM insp. is to notify the VIC.]	Written procedures for
	•	inspection.
	Ask to see procedures that inspectors follow	
00	when this found. Has the establishment adopted procedures designed	Y
20	to ensure that all SRMs are segregated from edible	1
	product?	
	, 5.00001	
L	Ask to see written procedures.	
21	Does the est, clean and sanitize the splitting saw	N/A
1	after slaughtering cattle 30 months or older before	
	using it on younger cattle?	
22	If vertebral columns from cattle that are 30 months or	Y
	older are not removed before the product leaves the	Written procedures, dye
	slaughter est., are they adequately identified as such,	marking of vertebral
	and does the identification transfer with them until	column.
	they are disposed of as inedible?	Shipped by company
	Ask how they are identified. Ask how disposal of	sealed van to boning est.,
	inedible product ensured.	
L	madicio bi addati attenta	



23	that all SRMs are properly disposed of in a manner that will prevent cross-contamination with edible product?	Y, all inedible goes as one to rendering operation. Pick up multiple times per day.
	Ask to see written procedures.	
	FURTHER PROCESSING	
24	Has the est. adopted control procedures designed either: 1. to NOT allow bone-in beef from cattle 30 months or older into the est., or 2. to ensure that such product (e.g., vertebral columns for AMR) is handled in an appropriate manner (ensuring that SRMS are removed and	N/A
	discarded)? Has the est. implemented verification procedures to ensure that the control procedures are followed? Ask to see written procedures.	N/A
25	In a processing est., has management adequately addressed how it will segregate the skulls and prohibited sections of vertebral columns from cattle 30 months or older? Ask to see written procedures.	N/A
60	If and the state of the state o	CFIA employee in receiving
26	does the shipping est, have documented procedures to ensure that the SRMs are removed in the receiving est.?	est. does verification of SRM removal as well as est. verification. Receiving est. provides letter of
	If applicable, ask to see written procedures for shipping/receiving product containing SRMs.	guarantee of procedures.

	ESTABLISHMENT NUMBER235A	Yes (Y) or No (N) or Not Applicable (NA)
	BACKGROUND INFORMATION	
1	Ask to see written inspection procedures and instructions from Area and Regional offices describing requirements for BSE controls and SRM handling (instructions since December 2003). Ask to see HACCP plans, SSOP, or other pre-requisite programs regarding BSE and SRMs. OBSERVE, OBSERVE, OBSERVE all steps, if at all possible.	HACCP. SOP
2	Does the Veterinarian-In-Charge (VIC) know which tissues are SRMs? [SRMs are: in all cattle, the tonsils and distal ileum and, in cattle 30 months of age and older, also the brain skull, eyes, trigeminal ganglia, spinal cord, vertebral column (excluding the vertebrae of the tail, transverse processes of thoracic & lumbar vertebrae and the wings of the sacrum), and dorsal root ganglia.] Ask the VIC what SRMs are.	Y
3	Are traditional T-bone or porterhouse steaks or bone- in rib roasts exported to the U.S.? If YES: are controls implemented to ensure that only cattle younger than 30 months of age are used for these products? Ask to see control procedures and documentation. Do written procedures/documentation demonstrate only cattle < 30 months are used for these products?	N, est. is dedicated OTM.
	PROGRAM DESIGN	
4	Has the VIC verified that the establishment has reassessed its hazard analysis to determine what steps, if any, are necessary to ensure that its products are free of SRMs?	Υ
	If YES, ask how the VIC verified the reassessment. If NO: has the VIC determined the deficiency and issued a NOID? Ask if this has happened and ask to see the NOID that was issued and the CAs that were taken.	Y- written format for verification of assessment. Also onsite verification and documentation review.

5	If reasonably likely to occur (RLTO), has the VIC verified that the establishment has designed controls & incorporated them into the HACCP plan?	Y Checking plans which
	Ask the VIC how this was verified.	reflect this requirement.
6	If not RLTO because of procedures in a pre-requisite program, has the VIC verified that the procedures & supporting documentation are available for review?	N/A
	Ask to see written procedures.	
7	Has the establishment adopted procedures designed to ensure the complete & proper removal of SRMs? • Has the establishment incorporated these procedures into its HACCP plan, SSOP, or other prerequisite program? Ask to see the procedures.	Y HACCP SOPs
8	Does the VIC take appropriate action when noncompliance is found regarding SRM controls (i.e. what action is taken when the VIC finds a noncompliance)? [Issues an NR and verifies that the est. takes CA. If the procedures are under a prerequisite program, officials are to verify that the est. re-assesses its HACCP plan to determine whether the decisions made in the HA continue to support the use of the prerequisite program.]	Y
	Has a noncompliance been found? If so, what actions were taken by the establishment and what actions were taken by CFIA. If a noncompliance has not yet occurred, ask what actions would be taken if it did.	Just once at receiving early in implementation of procedures. Actions were appropriate.
9	Does the est. routinely evaluate the effectiveness of	Y
	their procedures for the removal, segregation, and disposition of SRMs? How often does an evaluation take place? What criteria are used to evaluate effectiveness?	1x/yr or if internal changes or regulatory requirements change
10		Υ
10	Does the est. maintain daily records sufficient to document the implementation and monitoring of the procedures for the removal, segregation, and disposition of SRMs?	
	Ask to see daily records for past two weeks.	

235A p.3

	ANTE MODIEM / OTHERWISE	
	ANTE-MORTEM / STUNNING	
11	Are all animals with CNS symptoms condemned? Ask the VIC what CNS symptoms he is looking for. [CNS symptoms include changes in temperament, such as nervousness or aggression, abnormal posture, lack of coordination and	N/A
	difficulty rising.] • How does the VIC ensure condemnation of such animals?	N/A
	 Does the plant have documentation to show that animals with CNS symptoms are condemned? Ask to see such documentation. 	N/A
12	Does the VIC ensure that non-ambulatory cattle are excluded from any possibility of being used for U.Seligible product?	N/A
	Ask to see instructions with regard to non- ambulatory cattle.	
13	Has the VIC verified that captive bolt stunners which deliberately inject compressed air (air injection stunning) into the cranium at the end of the penetration cycle are not used to stun cattle? Observe stunning to ensure air injection stunning	N/A
	is not used in cattle.	
14	Has the establishment implemented procedures designed to identify the cattle to be slaughtered that are 30 months of age and older?	N/A
	Ask to see the procedures. [If the est. has determined, in its hazard analysis, that all cattle will be considered 30 months or older, it is not necessary for the est. to have evidence about the proof of the age of the cattle.]	
15	Is appropriate documentation accepted by the VIC for cattle to be considered less than 30 months of age? [Acceptable: birth certificate, cattle passport, or other positive ID presented with the animal when it arrives for slaughter.]	N/A
	Ask to view sample of accepted documentation.	

16	questions the validity of the age documentation presented with an animal? Ask the VIC what action is taken if there is a question as to age. [Verify the animal's age through dental examination: If there is a 3 rd erupting incisor, the top edge may not be above the gum line.]	N/A
17	does not result in brain leakage onto the head, are the heads from cattle 30 months of age or older being condemned?	N/A
	Ask how this situation is handled. SLAUGHTER OPERATIONS	
	SLAUGHTER UPERATIONS	
18	If cattle younger than 30 months are not segregated from cattle that are 30 months or older, are all cattle treated as if they are 30 months or older?	N/A
	If relevant, ask to view documentation that all cattle are treated as if they are 30 months or older.	
19	Observe post-mortem inspection for presence of SRMs on edible product. Do post-mortem inspectors take appropriate actions during carcass or head inspection when they observe SRMs on edible portions of the product? [What actions are taken? The est. may recondition the head or carcass by knife trimming; if there is repeated noncompliance, the PM insp. is to notify the VIC.] Ask to see procedures that inspectors follow	N/A
	when this found.	
20	Has the establishment adopted procedures designed to ensure that all SRMs are segregated from edible product?	N/A
21	Ask to see written procedures. Does the est, clean and sanitize the splitting saw	N/A
<u>د</u> ا (after slaughtering cattle 30 months or older before using it on younger cattle?	IV/A
22	If vertebral columns from cattle that are 30 months or older are not removed before the product leaves the slaughter est., are they adequately identified as such, and does the identification transfer with them until they are disposed of as inedible? Ask how they are identified. Ask how disposal of inedible product ensured.	Receiving est. verifies application of blue dye on received cattle, both OTM & UTMs received as incidentals from UTM slaughter facilities.

23	Has the est. adopted procedures designed to ensure that all SRMs are properly disposed of in a manner that will prevent cross-contamination with edible product? Ask to see written procedures.	N/A
	·	
	FURTHER PROCESSING	
24	Has the est. adopted control procedures designed either: 1. to NOT allow bone-in beef from cattle 30 months or older into the est., or 2. to ensure that such product (e.g., vertebral columns for AMR) is handled in an appropriate manner (ensuring that SRMS are removed and discarded)? Has the est. implemented verification procedures to ensure that the control procedures are followed?	Y, all received meat is OTM. All inedible goes as one to rendering operation. Pick up multiple times perday.
	Ask to see written procedures.	Υ
25	In a processing est., has management adequately addressed how it will segregate the skulls and prohibited sections of vertebral columns from cattle 30 months or older?	Y, see above.
	Ask to see written procedures.	
26	If product containing SRMs is shipped to other ests., does the shipping est. have documented procedures to ensure that the SRMs are removed in the receiving est.? If applicable, ask to see written procedures for shipping/receiving product containing SRMs.	No product shipped out with SRM material. All SRM material shipped as inedible to rendering facility.

	ESTABLISHMENT NUMBER366	Yes (Y) or No (N) or Not Applicable (NA)
	BACKGROUND INFORMATION	
1	Ask to see written inspection procedures and instructions from Area and Regional offices describing requirements for BSE controls and SRM handling (instructions since December 2003). Ask to see HACCP plans, SSOP, or other pre-requisite programs regarding BSE and SRMs. OBSERVE, OBSERVE, OBSERVE all steps, if at all	HACCP. Pre-requisite programs
2	possible. Does the Veterinarian-In-Charge (VIC) know which tissues are SRMs? [SRMs are: in all cattle, the tonsils and distal ileum and, in cattle 30 months of age and older, also the brain skull, eyes, trigeminal ganglia, spinal cord, vertebral column (excluding the vertebrae of the tail, transverse processes of thoracic & lumbar vertebrae and the wings of the sacrum), and dorsal root ganglia.]	Y
3	Ask the ViC what SRMs are. Are traditional T-bone or porterhouse steaks or bone- in rib roasts exported to the U.S.? If YES: are controls implemented to ensure that only cattle younger than 30 months of	N, est. is dedicated OTM.
	age are used for these products? Ask to see control procedures and documentation. o Do written procedures/documentation demonstrate only cattle < 30 months are used for these products?	-
	PROGRAM DESIGN	
4	Has the VIC verified that the establishment has re- assessed its hazard analysis to determine what steps, if any, are necessary to ensure that its products are free of SRMs?	Y
	If YES, ask how the VIC verified the reassessment. If NO: has the VIC determined the deficiency and issued a NOID? Ask if this has happened and ask to see the NOID that was issued and the CAs that were taken.	Y- written format for verification of assessment. Also onsite verification and documentation review.



5	If reasonably likely to occur (RLTO), has the VIC	Υ
1	verified that the establishment has designed controls	
	& incorporated them into the HACCP plan?	
		Reviewing plans which
	Ask the VIC how this was verified.	reflect this requirement.
6	If not RLTO because of procedures in a pre-requisite	N/A
	program, has the VIC verified that the procedures & supporting documentation are available for review?	
	supporting documentation are available for review:	
	Ask to see written procedures.	
7	Has the establishment adopted procedures designed	Υ
	to ensure the complete & proper removal of SRMs?	HACCP, SOPs
	Has the establishment incorporated these	* There is no written
ļ	procedures into its HACCP plan, SSOP, or	procedure for the knife
	other prerequisite program? Ask to see the	boning which is not to
	procedures.	contact spinal column.
8	Does the VIC take appropriate action when	Ÿ
	noncompliance is found regarding SRM controls (i.e.	
	what action is taken when the VIC finds a	
	noncompliance)? [Issues an NR and verifies that the	•
	est. takes CA. If the procedures are under a	
	prerequisite program, officials are to verify that the	
	est. re-assesses its HACCP plan to determine	
	whether the decisions made in the HA continue to	
	support the use of the prerequisite program.]	·
	Has a noncompliance been found? If so, what	N, action plans from both
	actions were taken by the establishment and	CFIA and est. in place.
	what actions were taken by CFIA.	Plans include product
	If a noncompliance has not yet occurred, ask	disposition, back checks to
	what actions would be taken if it did.	clear lots, prrev. Action, etc.
9	Does the est. routinely evaluate the effectiveness of	Υ
i	their procedures for the removal, segregation, and	
	disposition of SRMs?	1x/yr or if internal changes
	į	or regulatory requirements
	How often does an evaluation take place? What	change, criteria also include
	criteria are used to evaluate effectiveness?	records generated
10	Does the est. maintain daily records sufficient to	Υ
	document the implementation and monitoring of the	·
	procedures for the removal, segregation, and	
	disposition of SRMs?	
}	A state was a full to a second of the second of	ļ
	Ask to see daily records for past two weeks.	



	ANTE-MORTEM / STUNNING	
11	 Are all animals with CNS symptoms condemned? Ask the VIC what CNS symptoms he is looking for. [CNS symptoms include changes in temperament, such as nervousness or aggression, abnormal posture, lack of coordination and difficulty rising.] How does the VIC ensure condemnation of such animals? 	N/A
	Does the plant have documentation to show that animals with CNS symptoms are condemned? Ask to see such documentation.	N/A
12	Does the VIC ensure that non-ambulatory cattle are excluded from any possibility of being used for U.Seligible product? Ask to see instructions with regard to non-ambulatory cattle	N/A
13	ambulatory cattle. Has the VIC verified that captive bolt stunners which deliberately inject compressed air (air injection stunning) into the cranium at the end of the penetration cycle are not used to stun cattle? Observe stunning to ensure air injection stunning is not used in cattle.	N/A
14	Has the establishment implemented procedures designed to identify the cattle to be slaughtered that are 30 months of age and older? Ask to see the procedures. [If the est. has determined, in its hazard analysis, that all cattle will be considered 30 months or older, it is not necessary for the est. to have evidence about the proof of the age of the cattle.]	N/A
15	Is appropriate documentation accepted by the VIC for cattle to be considered less than 30 months of age? [Acceptable: birth certificate, cattle passport, or other positive ID presented with the animal when it arrives for slaughter.] Ask to view sample of accepted documentation.	N/A



16	Does the VIC take appropriate action if he/she questions the validity of the age documentation presented with an animal?	N/A
	Ask the VIC what action is taken if there is a question as to age. [Verify the animal's age through dental examination: If there is a 3 rd erupting incisor, the top edge may not be above the gum line.]	
17	If the establishment cannot ensure that the stunning does not result in brain leakage onto the head, are the heads from cattle 30 months of age or older being condemned?	N/A
-	Ask how this situation is handled.	
	SLAUGHTER OPERATIONS	
18	If cattle younger than 30 months are not segregated from cattle that are 30 months or older, are all cattle treated as if they are 30 months or older?	N/A
	If relevant, ask to view documentation that all cattle are treated as if they are 30 months or older.	
19	Observe post-mortem inspection for presence of SRMs on edible product. Do post-mortem inspectors take appropriate actions during carcass or head inspection when they observe SRMs on edible portions of the product? [What actions are taken? The est. may recondition the head or carcass by knife trimming; if there is repeated noncompliance, the PM insp. is to notify the VIC.]	N/A
	Ask to see procedures that inspectors follow when this found.	
20	Has the establishment adopted procedures designed to ensure that all SRMs are segregated from edible product?	N/A
	Ask to see written procedures.	
21	Does the est. clean and sanitize the splitting saw after slaughtering cattle 30 months or older before using it on younger cattle?	N/A
22	If vertebral columns from cattle that are 30 months or older are not removed before the product leaves the slaughter est., are they adequately identified as such, and does the identification transfer with them until they are disposed of as inedible?	Y Receiving est. verifies application of blue dye on received cattle,
	Ask how they are identified. Ask how disposal of inedible product ensured.	



23	Has the est. adopted procedures designed to ensure that all SRMs are properly disposed of in a manner that will prevent cross-contamination with edible product? Ask to see written procedures.	N/A
	FURTHER PROCESSING	
24	Has the est. adopted control procedures designed either: 1. to NOT allow bone-in beef from cattle 30 months or older into the est., or 2. to ensure that such product (e.g., vertebral columns for AMR) is handled in an appropriate manner (ensuring that SRMS are removed and discarded)? Has the est. implemented verification procedures to ensure that the control procedures are followed? Ask to see written procedures.	Y, all received meat is OTM. All inedible goes as one to rendering operation. All bone is crushed and compacted into receiving container. No denaturing is done as this is NOT an open container. Pick up multiple times per day.
25	In a processing est., has management adequately addressed how it will segregate the skulls and prohibited sections of vertebral columns from cattle 30 months or older? Ask to see written procedures.	Y, see above.
26	If product containing SRMs is shipped to other ests., does the shipping est. have documented procedures to ensure that the SRMs are removed in the receiving est.? If applicable, ask to see written procedures for shipping/receiving product containing SRMs.	No product shipped out with SRM material. All SRM material shipped as inedible to rendering facility.

	ESTABLISHMENT NUMBER496	Yes (Y) or No (N) or Not Applicable (NA)
	BACKGROUND INFORMATION	
1	Ask to see written inspection procedures and instructions from Area and Regional offices describing requirements for BSE controls and SRM handling (instructions since December 2003). Ask to see HACCP plans, SSOP, or other pre-requisite programs regarding BSE and SRMs. OBSERVE, OBSERVE, OBSERVE all steps, if at all possible.	Y Most guidance is electronic HACCP. SOP, but same requirements for deviation reposnse as US does for SSOP.
2	Does the Veterinarian-In-Charge (VIC) know which tissues are SRMs? [SRMs are: in all cattle, the tonsils and distal ileum and, in cattle 30 months of age and older, also the brain skull, eyes, trigeminal ganglia, spinal cord, vertebral column (excluding the vertebrae of the tail, transverse processes of thoracic & lumbar vertebrae and the wings of the sacrum), and dorsal root ganglia.]	Y Est. has designated cuts 1" outside of spinal column as protective of DRGs.
3	Ask the VIC what SRMs are. Are traditional T-bone or porterhouse steaks or bone- in rib roasts exported to the U.S.? • If YES: are controls implemented to ensure	N, est. is dedicated OTM.
	that only cattle younger than 30 months of age are used for these products? Ask to see control procedures and documentation. o Do written procedures/documentation demonstrate only cattle < 30 months are used for these products?	
··· =	PROGRAM DESIGN	
4	Has the VIC verified that the establishment has reassessed its hazard analysis to determine what steps, if any, are necessary to ensure that its products are free of SRMs?	Y
	If YES, ask how the VIC verified the reassessment. If NO: has the VIC determined the deficiency and issued a NOID? Ask if this has happened and ask to see the NOID that was issued and the CAs that were taken.	Y- written format for verification of assessment.



5	If somewhat like but a more (DLTO), how the VIIC	Υ
5	If reasonably likely to occur (RLTO), has the VIC	
	verified that the establishment has designed controls	
	& incorporated them into the HACCP plan?	
		Checking plans which
	Ask the VIC how this was verified.	reflect this requirement.
6	If not RLTO because of procedures in a pre-requisite	N/A
	program, has the VIC verified that the procedures &	
	supporting documentation are available for review?	
	Ask to see written procedures.	
7	Has the establishment adopted procedures designed	Υ
	to ensure the complete & proper removal of SRMs?	
	Has the establishment incorporated these	HACCP
	·	SOPs
	procedures into its HACCP plan, SSOP, or	SOFS
	other prerequisite program? Ask to see the	
	procedures.	
8	Does the VIC take appropriate action when	There is a plan, well
	noncompliance is found regarding SRM controls (i.e.	understood by both est. &
	what action is taken when the VIC finds a	inspection but no
	noncompliance)? [Issues an NR and verifies that the	occurrence of
	est, takes CA. If the procedures are under a	noncompliance
	prerequisite program, officials are to verify that the	
	est. re-assesses its HACCP plan to determine	
	whether the decisions made in the HA continue to	}
	support the use of the prerequisite program.]	
	support the use of the prorequisite program.	
	Has a noncompliance been found? If so, what	
	actions were taken by the establishment and	
	what actions were taken by CFIA.	
	If a noncompliance has not yet occurred, ask	
	what actions would be taken if it did.	N, see above
9	Does the est. routinely evaluate the effectiveness of	Y (not yet operating 1 yr.)
}	their procedures for the removal, segregation, and	
	disposition of SRMs?	1x/yr or if internal changes
		or regulatory requirements
	How often does an evaluation take place? What	change
	criteria are used to evaluate effectiveness?	
10	Does the est. maintain daily records sufficient to	Υ
	document the implementation and monitoring of the	
	procedures for the removal, segregation, and	
	disposition of SRMs?	
	alphosition of others:	
	And to any della manufa for most take assets	
	Ask to see daily records for past two weeks.	



	ANTE-MORTEM / STUNNING	,
11	 Are all animals with CNS symptoms condemned? Ask the VIC what CNS symptoms he is looking for. [CNS symptoms include changes in temperament, such as nervousness or aggression, abnormal posture, lack of coordination and 	N/A
	 difficulty rising.] How does the VIC ensure condemnation of such animals? 	N/A
	Does the plant have documentation to show that animals with CNS symptoms are condemned? Ask to see such documentation.	N/A
12	Does the VIC ensure that non-ambulatory cattle are excluded from any possibility of being used for U.Seligible product? Ask to see instructions with regard to non-	N/A
	ambulatory cattle.	
13	Has the VIC verified that captive bolt stunners which deliberately inject compressed air (air injection stunning) into the cranium at the end of the penetration cycle are not used to stun cattle?	N/A
	Observe stunning to ensure air injection stunning	
14	is not used in cattle. Has the establishment implemented procedures designed to identify the cattle to be slaughtered that are 30 months of age and older?	N/A
	Ask to see the procedures. [If the est. has determined, in its hazard analysis, that all cattle will be considered 30 months or older, it is not necessary for the est. to have evidence about the proof of the age of the cattle.]	
15	Is appropriate documentation accepted by the VIC for cattle to be considered less than 30 months of age? [Acceptable: birth certificate, cattle passport, or other positive ID presented with the animal when it arrives for slaughter.]	N/A
	Ask to view sample of accepted documentation.	

496 p.4

16	Does the VIC take appropriate action if he/she questions the validity of the age documentation presented with an animal?	N/A
	Ask the VIC what action is taken if there is a question as to age. [Verify the animal's age through dental examination: If there is a 3 rd erupting incisor, the top edge may not be above the gum line.]	
17	If the establishment cannot ensure that the stunning does not result in brain leakage onto the head, are the heads from cattle 30 months of age or older being condemned?	N/A
	Ask how this situation is handled.	
	SLAUGHTER OPERATIONS	
18	If cattle younger than 30 months are not segregated from cattle that are 30 months or older, are all cattle treated as if they are 30 months or older?	N/A
	If relevant, ask to view documentation that all cattle are treated as if they are 30 months or older.	
19	Observe post-mortem inspection for presence of SRMs on edible product. Do post-mortem inspectors take appropriate actions during carcass or head inspection when they observe SRMs on edible portions of the product? [What actions are taken? The est. may recondition the head or carcass by knife trimming; if there is repeated noncompliance, the PM insp. is to notify the VIC.] Ask to see procedures that inspectors follow	N/A
	when this found.	}
20	Has the establishment adopted procedures designed to ensure that all SRMs are segregated from edible product?	N/A
	Ask to see written procedures.	
21	Does the est. clean and sanitize the splitting saw after slaughtering cattle 30 months or older before using it on younger cattle?	N/A
22	If vertebral columns from cattle that are 30 months or older are not removed before the product leaves the slaughter est., are they adequately identified as such, and does the identification transfer with them until they are disposed of as inedible?	Receiving est. verifies seals and carcass lists. Verifies application of blue dye on received cattle.
	Ask how they are identified. Ask how disposal of inedible product ensured.	



23	Has the est. adopted procedures designed to ensure that all SRMs are properly disposed of in a manner that will prevent cross-contamination with edible product? Ask to see written procedures.	N/A
	,	
	FURTHER PROCESSING	
24	Has the est. adopted control procedures designed either: 1. to NOT allow bone-in beef from cattle 30 months or older into the est., or 2. to ensure that such product (e.g., vertebral columns for AMR) is handled in an appropriate manner (ensuring that SRMS are removed and discarded)? Has the est. implemented verification procedures to ensure that the control procedures are followed? Ask to see written procedures.	Y, all received meat is OTM. All inedible goes as one to rendering operation. Pick up multiple times per day.
25	In a processing est., has management adequately addressed how it will segregate the skulls and prohibited sections of vertebral columns from cattle 30 months or older? Ask to see written procedures.	Y, see above.
26	If product containing SRMs is shipped to other ests., does the shipping est. have documented procedures to ensure that the SRMs are removed in the receiving est.? If applicable, ask to see written procedures for shipping/receiving product containing SRMs.	No product shipped out with SRM material. All SRM material shipped as inedible to rendering facility.